

FSSC 22000 Awareness Training

FSSC 22000, a GFSI (Global Food Safety Initiative) recognised programme, is adopted by many food manufacturers, implementing a high standard of food safety management system. FSSC 22000 builds on the foundation of ISO 22000, the ISO food safety management system, the technical specifications of the pre-requisite programme of each food sector, and additional requirements from the FSSC Foundation.

Upon completion of the course, participants will:

- Understand the requirements of FSSC 22000 Version 5 from the three technical documents
- Have a general overview of the pre-requisite programmes in the technical specifications: ISO/TS 22002-1: 2009, Food Manufacturing
- Be able to explain FSSC Version 5 additional requirements such as food fraud and food defense

Course outline

- Introduction to Food Safety System Certification
- Updates on the key elements in latest version
- Terms and definitions in FSSC 22000
- Documentation requirements
- Application of PDCA cycle
- Understanding of process approach and continual improvement of the food safety management system

Who should attend

This course is designed and aimed for individuals who will be part of the food safety team in your organization embarking on the GFSI recognized programme.

Prerequisites

It is recommended for participants to complete the ISO 22000: 2018 Principles & its Pre-Requisite Programme.

Course Duration

4 hours

Course Fees

\$380 before GST



Exam and certification

- Participants will need to complete a four-hour live training and assessment at the end of the course.
- Participants will be required to achieve at least 80% of total marks in the assessment.
- An electronic Certificate of Completion will be awarded upon successful completion of the online assessment.